

# FOREST GARDENS ESTATE NEWS



A COMMITTEE NEWSLETTER  
FOR  
FOREST GARDENS ESTATE  
OWNERS & RESIDENTS

Dear Resident,

December 2010

Welcome to the December edition of the Forest Gardens Estate Newsletter. Oh what a difference a 'bit' of rain makes! Wow is our grass growing? Are our roses blooming? Such a contrast to last year when our grass was drying out, our plants shrivelling and we couldn't keep cool. The Grey Army have their work cut out for them keeping up.

**Did you know?** The annual Christmas BBQ will NOT be held this year. Due to a lack of interest and assistance the Committee has cancelled the event. If there is interest shown by residents it may be reintroduced next year.

## ANNUAL GENERAL MEETING

The AGM was held at the Agricultural College in Jolimont Road, Forest Hill on the 22<sup>nd</sup> September 2010. Again not a great turnout but those that turned up managed to get some issues dealt with.

The Committee has been reduced to four (4) which is disappointing. An Estate this size needs more Committee members to ensure everything that should be done - is being done.

If you can help please talk to a Committee member. On behalf of the entire Estate we would like to extend our thanks to Vivek Sharma who has served on the Committee for 7 years. We appreciate his contribution. Vivek will continue to maintain our website. The new Committee are as follows:-

Faye Lally – Chairperson  
Patricia Martin – Secretary  
Peter Watt –  
Susan Blanchard – Treasurer

## Grey Army report

For those who are not aware Greg has left the Estate to take on a role with an Outer Suburb Council. We wish him well in his new job. Mick has a new assistant. His name is Kartik Desai. He commenced on the 16<sup>th</sup> of November and is on a three month trial. Kartik has a Diploma in Horticulture and is

currently doing Certificate III in Horticulture at Swinburne. He also has a Bachelor of Agriculture from India. He has previously worked as a nursery hand, a garden labourer and Horticultural assistant. We wish him well and hope everyone around the Estate helps him settle in.

In regard to the gardens – all the new plants have enjoyed a bit of sun and rain and got a good solid start in preparation for the heat that may eventually come. A number of plants that were located under hedges and could not be seen or were unable to grow well have been moved to better locations to fill in gaps. That process will continue with some of the Agapanthus as time permits. Saves purchasing more plants.

A plan for the Canterbury Road area will put into effect in the New Year. Weeding was done last week. It looks better already. There is a rumour going around that a couple of residents were seen out there weeding through the week. Thankyou for your assistance. It is always welcome.

## Estate Maintenance

As you are aware funds are being collected for the re-surfacing of the roads. As there were no objections after the AGM notices have been issued.

We are aware it's a lot of money but please keep in mind the savings that have been made since the fees were reduced over two years ago with no annual increase.

## **SPEED**

An ongoing problem on the estate is **SPEED**. Please be aware there are children playing on our streets and elderly residents that may not move as quickly as others. Slow down please. There have been some near misses.

## **OWNERS/RENTERS**

Bin days – Every Thursday with paper and green bins alternating

Clean up after use of BBQ areas

Don't park on the grass. The repair costs for damage done to lawns due to parking etc will be charged to Owners accounts and in the case of renters passed on.

Don't park for long periods in 4 hr spaces

Keep noise levels to a minimum. Please be considerate of your neighbors

With the coming holiday season perhaps we could all look out for our neighbors homes if they are away. There were several break ins last Christmas Night.

## **Contacting Committee Members**

Two letterboxes marked with “**OC**” are available for owners to make contact with either Committee members or Mick and Kartik (Grey Army)

These letters boxes are located -

1. Heathcote Drive near the end of Enfield.
2. Marong Terrace opposite No. 32.

Please use this as a positive opportunity to assist in improving the Estate for everyone.

## **A Message from the Committee**

**The Owner's Corporation Committee wish all residents and tenants a very Happy & Safe Christmas and New Year.**

## **WEBSITE:**

Don't forget to check our website for the latest Estate news. Website address is [www.forestgardens.org.au](http://www.forestgardens.org.au)

## **REMINDER CORNER**

**Gutter cleaning – Owners responsibility**  
- Please call Craig Amor (0422 234 922) to arrange it.

**Bins – Belong in your backyard or garage**

**Shopping Trolleys – Belong at the shopping centre – not in the Estate**

**Feeding the Birds – Please do NOT feed the magpies. Especially not meat!**  
*They are becoming a problem in some areas.*

## **COMINGS & GOINGS:**

Welcome to all new Owners that have moved into the Estate recently

## **RECIPE CORNER**

Mars Bar Cheesecake

Serves 8

Prep time 30 minutes

Chilling time 3 hours 30 mins

Cooking time 5 minutes

250g chocolate biscuits

150g butter, melted plus 20g butter, extra

300ml thickened cream

2 tablespoons brown sugar

50g milk chocolate, finely chopped

- 3 teaspoons gelatine  
 ¼ cup (60ml) boiling water  
 2 x 250g packets cream cheese, softened  
 ½ cup (110g) caster sugar  
 3 x 60g Mars bars, finely chopped
1. Process biscuits in a food processor until mixture resembles fine breadcrumbs. Add melted butter and process until combined.
  2. Press biscuit mixture firmly over base and side of a round (20cm) springform cake pan. Chill 30 minutes, until firm.
  3. Meanwhile, combine 2 tablespoons cream, brown sugar and extra butter in a small saucepan. Stir on low heat for 3-4 minutes, until sugar dissolves. Set aside.
  4. In a separate small saucepan, melt chocolate with 2 tablespoons cream on low heat, stirring until smooth. Set aside.
  5. Dissolve gelatine by whisking into water with a fork until dissolved. Cool slightly. Set aside.
  6. Using an electric mixer, beat cream cheese and caster sugar together in a bowl until smooth. In another bowl, whisk remaining cream until soft peaks form.
  7. Stir gelatine mixture into cheese mixture with Mars bars. Fold in cream.
  8. Pour half of cheese mixture into prepared pan and drizzle with half of caramel and chocolate sauces. Pull a skewer backwards and forwards through mixture several times to create a marbled effect. Repeat process with remaining cheese mixture and sauces. Cover and chill for 3 hours, until set. Slice to serve.

## Italian Stuffed Onions

### Ingredients

- 4 medium onions, peeled  
 sea salt & freshly ground pepper  
 4 slices prosciutto, finely chopped  
 100 gm freshly grated parmesan  
 50 gm butter, melted  
 3 large eggs

### Method

Preheat oven to 220degC fan forced (220deg C normal)  
 Cook onions in lightly salted , boiling water for 15 mins. Drain well, scoop out two thirds of the flesh and finely chop it. Then place the onions in a baking tray.  
 Mix the chopped onion with the prosciutto, parmesan, melted butter, a little salt, a decent amount of ground pepper and the eggs until well combined. Then stuff the onions with the mixture and cook in the oven for about 30 mins until golden, pouring a little water into the base if sticking.  
 Serve as an accompaniment to a simple meat dish.

## Christmas Shortbread

- 250gr (8oz) butter  
 1 cup icing sugar  
 1 cup cornflour  
 1+1/2 cups plain flour  
 pinch of salt.

Cream butter and sifted icing sugar until light & fluffy, add sifted flours & salt, mix well. Turn mixture out on to lightly floured board, knead lightly. Divide mixture in half. Roll out to 1+1/2 in) 4cm wide. Cut with your favorite shape (cookie cutter). Bake in moderate oven 190deg from approx 10 to 15 mins.

Shortbreads can be made in a food processor and look great with sugar on top, which needs to be placed on before cooking